



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

G Mirch Masala LLC
G Mirch Masala
7225 N 76th St
Milwaukee, WI

3/5/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:
\$107.00**

Code Number	Description of Violation	Correct By
2-103.11	The Person In Charge must make sure the requirements of the Food Code are followed. Properly train your staff on date marking, sanitation, hot holding, and not eating out of the buffet with their fingers. REPEAT CODE	3/19/2013
3-202.15	Food in both freezers were uncovered and getting freezer burn. Keep all food properly covered. Food packages must be in good condition and protect the contents.	3/19/2013
3-301.11	Upon entering the restaurant, the inspector noticed an employee eating out of the hot buffet with his fingers. Employees may not touch ready-to-eat food with their bare hands. Do not allow employees to use their hands to get food out of the buffet to eat. Use utensils and plates. Food was disposed of .	3/19/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

3-302.11	<p>There were multiple cross contamination risks seen.</p> <ol style="list-style-type: none">1. In the walk in cooler there was raw chicken over cooked chicken, raw beef over cooked vegetables, raw chicken over raw cabbage.2. In the prep cooler there was raw chicken next to and over raw vegetables. This has been a constant problem and needs to be addressed. Separate and designate areas in all your coolers for the various products. Raw foods always go on the bottom shelves.3. At the veg prep sink there was a dirty cutting board that had a dirty towel caked onto it and foul smelling liquid underneath it. Clean sink and cutting boards from contaminated fluids and sanitize.4. Clean the mold out of the ice maker in the basement.5. Food was stored in plastic store bags. Only store food in food grade containers and bags. <p>REPEAT CODE</p>	3/19/2013
3-304.11	<ol style="list-style-type: none">1. At the wait station there was a tub of utensils stored dirty. Clean and store in a clean manner so they won't get contaminated.2. At the wait station, discontinue storing the ice scoop in the ice bin. The handle is considered a contaminated surface.3. Multiple cutting boards were deeply grooved and stained with mold/mildew. Discard cutting boards.4. In the kitchen there is a tub of utensils under the spice rack that are dirty and have food debris on them. Clean and store clean.5. The deli slicer is dirty from past usage. If you are not using it, disassemble, clean and store it somewhere else clean.6. The large dough mixer has old food debris on it. Clean daily.7. The prep table by the slicer had old food dried on it. Clean. <p>Food equipment must be clean and sanitized before used with food.</p>	3/19/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

3-501.16	Food on the hot buffet is as follows: tandoor chicken 78F, murg choley 102F, and golguly 102F. Potentially hazardous food must be held hot at 135 degrees or above. REPEAT VIOLATION	3/19/2013
3-501.17	There were many foods that were not date marked and not determined when they were cooked or removed from the freezer: Chicken corma, veg. biryani rice, tandoor chicken, cooked cow feet, samosa, more chicken corma, chick peas, ginger chicken, butter chicken all in the kitchen cooler, in the walk in cooler there was undated: Cow feet, mixed vegetables, and many more items. A cook was caught in the cooler by the inspector with a pen/paper putting on dates that were incorrect. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly mark to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	3/19/2013
3-501.18	Pangai expired 2/23/13, lentils expired 1/27/13. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. Food disposed of.	3/19/2013
3-602.11	Bulk rice puffs and brown sugar balls were in bags that were not labeled. When you get food from bulk and/or transfer it to another container you must label it with the common name. Properly label food. REPEAT VIOLATION	3/19/2013
4-301.14	There was a gas burner unit with a pot on it that was not inside the hood. Move burner units under the hood. Provide an approved ventilaton hood for all required cooking equipment.	3/19/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

4-501.11	<p>Repair or maintain the following pieces of equipment: REPEAT VIOLATION</p> <ol style="list-style-type: none">1. Repair, replace or remove the broken Traulsen cooler in the kitchen.2. Repair, replace or remove the broken prep cooler that is sitting near the bar.3. Repair, replace or remove the broken cold salad bar from the lobby. You may not use ice to cool food items. Mechanical refrigeration only.4. The extra burner unit blocking the hand sink must be removed or moved under the hood and connected.5. Move the clay oven under the hood.6. Remove and replace the Dr. Pepper cooler with an approved commercial cooler.7. Replace the burnt out bulb in the walk in freezer.	3/19/2013
4-501.116	<p>Sanitizer buckets were at toxic levels of bleach. Use a test kit to ensure chlorine sanitizer is at 100ppm. Buy test strips and demonstrate to inspector the set up at the reinspection.</p>	3/19/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

4-601.11	Clean the items below:	3/19/2013
	<ol style="list-style-type: none">1. Clean the entire kitchen flooring to include under all shelves and pieces of equipment.2. Clean the serving line and the scale.3. Clean the shelves and bottom of the Dr. Pepper cooler.4. Clean all the pot and pan shelves free from food debris.5. Clean the grease and stickiness off all the spice containers.6. Clean the doors and interior of the drink cooler at the waitstation.7. Clean under the vegetable prep sink.8. Clean the exterior and interior of the upright Traulsen freezer from food debris.9. Clean the outside door of the walk in cooler.	
	REPEAT CODE	
5-205.11	The hand sink was blocked at the cookline by a large burner unit with a pan over it. Remove burner unit. Handsink was not available for use. Make sure the handsink is always available.	3/19/2013
6-301.11	There was no soap at the wait station handsink. Make sure all handsinks are supplied with soap.	3/19/2013
6-501.114	<ol style="list-style-type: none">1. Repair the ceiling leak behind the bar.2. Repair the leaky faucet at the warewashing area.3. Clean the sewage off the floor in the basement at the floor drain. If need be, get a plumber in to check the drains. Food was coming out of the floor drain.	3/19/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

7-102.11 There was a spray bottle that was unlabeled at the waitstation. The owner did not know what it contained. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents. Label all spray bottles. 3/19/2013

Notes:

FDL ok.
CFM ok
Dishwasher ok.
They currently ARE using the basement hall for parties. Valentines day debris still on the tables.

On 3/5/2013, I served these orders upon G Mirch Masala LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature